

REQUEST FOR RETURN OF COPYRIGHT DEPOSITS

APR -6 1922

Dated at ~~April 6, 1922~~ Washington D.C.

April 6, 1922

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Register of Copyrights,
Library of Congress,
Washington, D. C.

Dear Sir:

The undersigned claimant of copyright in the work herein named,
deposited in the Copyright Office and duly registered for copyright pro-
tection, requests the return to him under the provisions of sections 59 and
60 of the Act of March 4, 1909, of one or both of the deposited copies of the
Ford Educational Library Release #15 entitled "OYSTER AND SHRIMP FISHING"
(2 Prints)

deposited in the Copyright Office on and registered
under Class, XXc., No. ©CLM 2134

If this request can be granted you are asked and authorized to send
the said copy or copies to me at the following address:
Ford Motor Company #451 Penn Ave N.W., Washington D.C.

to
at

Received above 2 prints

.....

Ford Motor Company
Washington Branch

Signed Ford Motor Company

Chief Clerk (Claimant of Copyright)
Washington Branch

APR -8 '22 Copies Returned

APR 8 1922

Delivered in person

Release No. 15

MAIN TITLE:

✓ **OYSTER AND SHRIMP FISHING**

Produced and Distributed by Ford Motion
Picture Laboratories.

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SUB-TITLES:

PART ONE - OYSTER FISHING

1. United States supplies five out of every six of the world's oysters. This shell-fish is one third the value of our fisheries. Chesapeake Bay furnishes one half of this country's oysters.
2. The oyster is a shell-fish living in shallow salt water. Its fleshy body is inclosed in two shells or valves, hence it is called a bivalve.
3. The oysters are obtained by dredging with a drag-net, which is pulled by a boat over the oyster beds on the ocean bottom.
4. The small oysters are returned to the beds. Young oysters are constantly planted by the government, to replace the supply. The planted oyster beds produce over half of the total supply.
5. After a day's dredging the oysters are sorted and the boat decks to sell the catch.
6. The oysters are hauled to the packing plant.
- 7/ Some of the finest oysters are shipped in the shell.
8. Most of the oysters are "shucked" or removed from the shells before shipping. An expert shucks several hundred oysters daily.
9. A broad bladed knife is used to open the shell.
10. The oyster removed from the shell.
11. The oysters are packed in pails for shipment. The shells are used for road building or pulverized for fertilizer.
12. Government protection has saved the oyster beds from exhaustion and made the oyster a common food in every home.

PART TWO - SHRIMP FISHING

13. The shrimp resembles a small crawfish without the "pinchers". It lives in the sand and mud on the ocean bottom.
- 14.. The best shrimp fisheries are in the deep water along the coast of Florida, the Gulf of Mexico, and California.
15. The shrimp is caught by a drag-net pulled along on the ocean bottom. Motor boats leave early in the morning for the fishing ground.

16. Getting the depth to set the net or trawl.
17. Dragging the net for half an hour.
18. The trawl consists of two boards at the ends of a long net. The net is ten feet high and 75 feet long, and is pulled over the ocean bottom by a line from the boat.
19. Raising the net with a good catch.
20. Sometimes twelve bushels of animal life are caught.
21. Star fish, ray fish and crabs are in the net with the shrimp.
22. Shrimp must be kept cool and not bruised. The small fish are returned to the water and form a feast for the sea-gulls which follow the boat.

At the dock the catch is carefully shoveled into baskets to be weighed and cooled.

The head and tough body cover is removed by pickers who bathe their fingers in alum water to counteract the acid from the shrimp.

- . The pink shrimp meat is carefully washed and made ready for packing.
- . For long distance shipment, the shrimp meat is packed in ice to keep it fresh.
27. The shrimp is a richer food than eggs or beefsteak. Delicious salad are prepared. - To serve one person - Place lettuce leaves on plate, add 1/4 cup of cut celery, 5 or 6 shrimps, A little celery cut long to trim edge of plate, 2 tablespoonfuls of Mayonnaise Dressing 1/2 dozen capers or a sliced hard boiled egg.

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